



The Black Dog Tavern

Winter Lunch Menu

Sharables

TAVERN WINGS

flash fried, choice of garlic parmesan, soy ginger hoisin, buffalo, cajun dry rub, or plain, served with ranch and celery and carrot sticks \$18

LOCAL FRIED OYSTERS

lightly breaded fried oysters with tartar sauce & lemon M/P

MUSSELS

garlic & herb butter, tomatoes, onion & white wine with toasted ciabatta \$23

CRAB CAKES

two house made crab cakes flash fried, house made spicy remoulade and crispy fried shallots \$20

LOUISIANA SHRIMP

pan seared jumbo shrimp, Worcestershire herb butter, shallots with toasted ciabatta \$18

SPINICH ARTICHOKE DIP

whipped cream, spinach, artichoke hearts, garlic herb blend, parmesan with pita, celery and carrots sticks \$18

FRIED CALAMARI

served with housemade marinara \$18

BAKED BRIE CROSTINI

brie cheese, raspberry preserves, toasted walnuts drizzled with balsamic reduction served with toasted crostini \$16

CHARCUTERIE BOARD

chef's selected assorted cured meats, cheese and accompaniments \$32

BRUSSEL SPROUTS

charred brussels sprouts, blue cheese crumbles, bacon, red wine reduction, mixed greens \$16

Signature Soups

BLACK DOG CLAM CHOWDER

topped with housemade croutons \$12

TOMATO BISQUE

Salads

SALAD ADDITIONS: CRAB CAKE \$18 • MARINATED GRILLED CHICKEN \$7
STEAK TIPS \$20 • GRILLED SALMON \$16 • SHRIMP \$12

TRADITIONAL CAESAR

crips romaine, shaved parmesan, anchovies, house made croutons and dressing \$16

GOAT CHEESE

mixed greens, cherry tomatoes, red onions, cucumbers, topped with warm panko-cruste goat cheese, toasted almonds, craisins and a drizzle of clover honey and raspberry vinaigrette \$20

WINTER

mixed greens, roasted beets, roasted butternut squash, candied walnuts, chèvre, bacon vinaigrette \$18

VINEYARD COBB

crisp romaine lettuce, chopped bacon, bleu cheese, cherry tomatoes, cucumber, sliced avocado, hardboiled egg and house made ranch \$20

POACHED PEAR

mixed greens, blue cheese, cucumber, cherry tomatoes, craisins, champagne vinaigrette \$18

SIDE

house garden or traditional caesar \$10

VEGETARIAN

GLUTEN FREE

“When you move to a town that doesn’t have a good year-round restaurant, you have to build one.
And we did.”

Captain Robert Douglas, 1971 - Vineyard Haven, Martha’s Vineyard

Black Dog Lunch Favorites

ALL SANDWICHES ARE SERVED WITH FRIES OR COLESLAW UNLESS OTHERWISE NOTED.
SUBSTITUTE GLUTEN FREE BREAD \$1 • HOUSE SALAD \$4
SWEET POTATO FRIES \$2 • TRUFFLE PARM FRIES \$5

REUBEN SANDWICH

pastrami, swiss cheese, sauerkraut and 1000 island dressing on toasted rye bread \$19

TUNA MELT

tuna salad, cheddar cheese, tomato and bacon on toasted sourdough bread \$19

CODFISH SANDWICH

lightly breaded atlantic cod, lettuce, tomato, lemon, and pickles on a toasted brioche bun \$20

CHICKEN SALAD SANDWICH

cranberry walnut chicken salad served on toasted sourdough bread with lettuce and tomato \$16

BLACK DOG CLASSIC BURGER

8 oz. angus patties, lettuce, tomato, and red onion on toasted brioche served with a pickle spear \$20
add: cheddar, american, swiss 2 • bacon 3 • mushroom 1 • avocado 3

CHICKEN PESTO SANDWICH

house pesto, tomatoes, mozzarella, balsamic glaze & mixed greens on toasted ciabatta \$19

FISH & CHIPS

lightly battered atlantic codfish, served with french fries, coleslaw, tartar sauce, and lemon \$32

ALABAMA SANDWICH

fried chicken breast, lettuce, tomato, bacon, and house made ranch on toasted brioche \$20

Tavern Signatures

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SUBSTITUTE SWEET POTATO FRIES \$2
HOUSE SALAD \$4 • TRUFFLE PARM FRIES \$5

SHORT RIB GRILLED CHEESE

grilled sourdough, swiss, cheddar, shredded short rib with tomato bisque \$26

CRAB CAKE SANDWICH

our house made crab cake with baby greens on toasted brioche with lemon dill aioli \$26

BLACKENED CHICKEN SANDWICH

grilled chicken topped with bleu cheese, roasted red peppers, sauteed onions on toasted brioche with lettuce and tomato \$18

GOBBLE GOBBLE SANDWICH

oven roasted turkey breast, cheddar cheese, traditional bread stuffing, cranberry mayo on toasted ciabatta served with turkey gravy \$20

SALMON BLT

grilled faroe Islands salmon, lettuce, tomato & bacon on toasted ciabatta with lemon dill aioli \$29

PORTOBELLA NAPOLEON SANDWICH

stacked portobello mushroom with roasted red peppers, goat cheese, sauteed spinach, and red wine glaze drizzle on a toasted brioche bun \$20

TAVERN MAC N' CHEESE

housemade artisanal cheese sauce with cavatappi pasta \$22

Add ins: Grilled Chicken \$7 • Shredded Short Rib \$16
Fried Buffalo Chicken \$9 • Steak Tips \$23

STEAK TIPS & FRIES

marinated and grilled, served with horseradish crème \$29

Add Ons

SAUTÉED SPINACH \$6 

STEAMED BROCCOLI \$6 

SAUTÉED ASPARAGUS \$6 

TRUFFLE PARM FRIES \$8

 VEGETARIAN

 GLUTEN FREE